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UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF HOME ECONOMICS  
WASHINGTON, D. C.

## CROWN ROAST OF LAMB WITH MUSHROOM STUFFING

Crown roast of lamb	1/4 cup chopped onion
1 pound fresh mushrooms	4 cups fine dry bread crumbs
5 tablespoons butter	1-1/4 teaspoons salt
1 cup chopped celery	Dash of pepper
1 cup chopped parsley	

Order a crown roast made of a suitable number of rib chops. This stuffing recipe is for a 16-rib crown. In order to make more space in the center for stuffing have the meat dealer pare down the fat covering over the chops to about 1/4 inch in thickness. Have the crown made without a ground meat filling. It cooks more quickly without a filling and keeps its shape just as well if carefully made and handled.

To prepare the crown for roasting, wipe the meat with a damp cloth, sprinkle with salt, pepper, and flour, and protect the bare rib ends with pieces of raw potato. Set the crown on a rack in an open roasting pan. Begin the roasting in a hot oven (480°F.), sear the meat for 20 to 30 minutes, then reduce the heat quickly to very moderate (300° to 325°F.). If necessary open the oven door a few minutes to reduce the temperature. Ordinarily a crown roast will require 1-1/2 hours including searing time when these oven temperatures are used. Do not cover the meat and do not add water to it. The lean meat at the base of the crown may need occasional basting with pan drippings.

Shortly before the crown roast is done combine the ingredients of the stuffing as follows: Cook the mushrooms in the butter in a heavy skillet, partly covered, for 5 to 10 minutes, scoop them out and set aside. In the remaining liquid cook the celery, parsley, and onion for a few minutes. Stir in the bread crumbs, salt, and pepper, add the mushrooms, and mix all together thoroughly. Set the skillet of stuffing in the oven to heat piping hot. Lift the crown onto a hot platter, pile the hot stuffing into the center, replace the potato caps with paper frills, and serve at once with gravy made from the pan drippings.

